

other commercial egg products. One medium-sized egg is equivalent to 0.41 ounce of whole egg solids.

[42 FR 14400, Mar. 15, 1977, as amended at 47 FR 11826, Mar. 19, 1982; 49 FR 10096, Mar. 19, 1984; 54 FR 24894, June 12, 1989; 63 FR 14035, Mar. 24, 1998]

§ 136.180 Whole wheat bread, rolls, and buns.

(a) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by § 136.110, except that:

(1) The dough is made from the optional ingredient whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate in any bromated whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by § 136.110(c)(6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is "whole wheat bread", "graham bread", "entire wheat bread", "whole wheat rolls", "graham rolls", "entire wheat rolls", "whole wheat buns", "graham buns", "entire wheat buns", as applicable.

PART 137—CEREAL FLOURS AND RELATED PRODUCTS

Subpart A [Reserved]

Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products

| | |
|---------|-----------------------------|
| Sec. | |
| 137.105 | Flour. |
| 137.155 | Bromated flour. |
| 137.160 | Enriched bromated flour. |
| 137.165 | Enriched flour. |
| 137.170 | Instantized flours. |
| 137.175 | Phosphated flour. |
| 137.180 | Self-rising flour. |
| 137.185 | Enriched self-rising flour. |
| 137.190 | Cracked wheat. |
| 137.195 | Crushed wheat. |

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|---------|--------------------------------|
| 137.200 | Whole wheat flour. |
| 137.205 | Bromated whole wheat flour. |
| 137.211 | White corn flour. |
| 137.215 | Yellow corn flour. |
| 137.220 | Durum flour. |
| 137.225 | Whole durum flour. |
| 137.250 | White corn meal. |
| 137.255 | Bolted white corn meal. |
| 137.260 | Enriched corn meals. |
| 137.265 | Degerminated white corn meal. |
| 137.270 | Self-rising white corn meal. |
| 137.275 | Yellow corn meal. |
| 137.280 | Bolted yellow corn meal. |
| 137.285 | Degerminated yellow corn meal. |
| 137.290 | Self-rising yellow corn meal. |
| 137.300 | Farina. |
| 137.305 | Enriched farina. |
| 137.320 | Semolina. |
| 137.350 | Enriched rice. |

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

SOURCE: 42 FR 14402, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 137 appear at 63 FR 14035, Mar. 24, 1998.

Subpart A [Reserved]

Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products

§ 137.105 Flour.

(a) Flour, white flour, wheat flour, plain flour, is the food prepared by grinding and bolting cleaned wheat, other than durum wheat and red durum wheat. To compensate for any natural deficiency of enzymes, malted wheat, malted wheat flour, malted barley flour, or any combination of two or more of these, may be used; but the quantity of malted barley flour so used is not more than 0.75 percent. Harmless preparations of α -amylase obtained from *Aspergillus oryzae*, alone or in a safe and suitable carrier, may be used. When tested for granulation as prescribed in paragraph (c)(4) of this section, not less than 98 percent of the flour passes through a cloth having openings not larger than those of woven wire cloth designated "212 μ m (No. 70)" complying with the specifications for such cloth set forth in "Official Methods of Analysis of the Association of Official Analytical Chemists" (AOAC), 13th Ed. (1980), Table 1, "Nominal Dimensions of Standard Test Sieves (U.S.A. Standard Series)," under